

AMENDMENTS TO THE CLAIMS

Please amend claims 1 and 7; delete claims 4, 6, 10, 12 and 13, and add new claims 14-15, as shown below:

1. (Currently Amended) A method for making a taste- and appearance-simulated, crustacean-meat product which comprises the steps of:

providing a supply of the edible meat of a mollusk that is fed upon by said crustacean whose meat is to be simulated, said mollusk meat having natural planes of separation,

exerting shear stresses ~~forces~~ on the surfaces of said edible, mollusk meat so as to cause them to separate along and said planes and form pieces that are comparable in volume to that of the crustacean-meat whose appearance said pieces are intended to simulate, and

cooking said pieces in a manner similar to that used to cook the crustacean-meat whose taste and appearance is to be simulated by said pieces.

2. (Original) A method as recited in claim 1 wherein said supply of edible, mollusk meat is fresh and dry in that said meat has not been soaked in a water solution.

3. (Original) A method as recited in claim 2 wherein said crustacean-meat product is crab meat and the mollusk fed upon by said crab is a scallop whose adductor muscles form its edible meat.

4. (Canceled)

5. (Original) A method as recited in claim 2 wherein said crustacean-meat product is Maine lobster meat and the mollusk fed upon by said lobster is an Atlantic sea scallop whose adductor muscles form its edible meat.

6. (Canceled)

7. (Currently Amended) A seafood product that simulates the appearance, feel and taste of a specified cooked, hand-picked crustacean meat, said seafood product comprising:

an edible meat of a mollusk that is fed upon by said specified crustacean whose meat is to be simulated, said mollusk meat having natural planes of separation,

wherein said edible, mollusk meat having been broken along said planes by exerting shear stresses on the surfaces of said meat as to form pieces that are comparable in volume to that of said specified, crustacean-meat whose appearance said pieces are intended to simulate, and

wherein said pieces having been cooked in a manner similar to that used to cook said specified, crustacean-meat whose taste and feel is to be simulated by said pieces.

8. (Original) A seafood product as recited in claim 7 wherein said supply of edible, mollusk meat is fresh and dry in that said meat has not been soaked in a water solution.

9. (Original) A seafood product as recited in claim 8 wherein said crustacean-meat product is crab meat and the mollusk fed upon by said crab is a scallop whose adductor muscles form its edible meat.

10. (Canceled)

11. (Original) A seafood product as recited in claim 8 wherein said crustacean-meat product is Maine lobster meat and the mollusk fed upon by said lobster is an Atlantic sea scallop whose adductor muscles form its edible meat.

12. (Canceled)

13. (Canceled)

14. (New) A method as recited in claim 1, wherein:

said meat having an initial volume which is characterizable in terms of an initial diameter,

said shear stresses being applied by causing said meat to pass proximate portions of a surface which define a separation gap that is less than said meat initial diameter.

15. (New) A seafood product as recited in claim 7, wherein:

said meat having an initial volume which is characterizable in terms of an initial diameter,

said shear stresses being applied by causing said meat to pass proximate portions of a surface which define a separation gap that is less than said meat initial diameter.